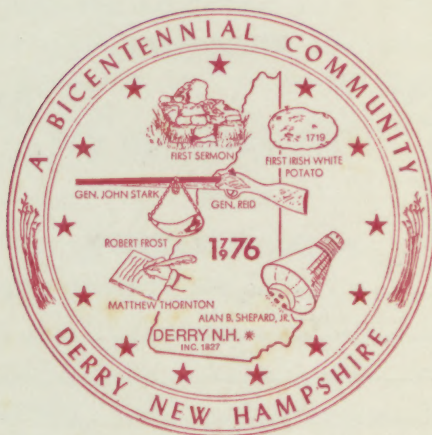




THE DERRY JUNIOR WOMAN'S CLUB

PRESENTS

DERRY BICENTENNIAL BALL



GRAND VIEW FARM BALLROOM

DERRY, N.H.

FRIDAY, MAY 28, 1976

Benefit of
WEST SIDE COMMUNITY CENTER





DEDICATION

This Bicentennial Program Booklet is dedicated to the 99 men who left Londonderry to serve our country in the Revolutionary War. They marched to Charlestown with their recruiter, General George Reid, under the direction of John Stark, the commanding officer, to fight at Bunker Hill.



PROGRAM

9:00 - 1:00

DANCING

HORS D'OEUVRES BAR



BALL COMMITTEE

Chairmen	Pat Nicolaisen, Connie DeLancey
Programs	Priscilla Cox
Tickets	Pat Crowell
Raffle	Sue Morin
Publicity	Bonnie Turner
Decorations	Lynn Webster



DOOR PRIZES



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DERRY JUNIOR WOMAN'S CLUB 1975-76

The Derry Junior Woman's Club, organized in 1932 by Mrs. Edith Tappan and federated in 1934, is the oldest of the twelve New Hampshire junior clubs now in existence. In January 1976, the club was 42 years old. We are a member of the New Hampshire and General Federation of Women's Clubs, and our activities are based on the following six Federation Departments: The Arts, Conservation, Education, Home Life, International Clubs and Affairs and Public Affairs. Nationally the junior clubs voted to support the Association for Children with Learning Disabilities as their special project during the 1974-76 administration. The state junior project is Camp Friendship, a camp for retarded citizens.



OFFICERS 1975-76

President	Sue Morin
Vice President	Priscilla Cox
Treasurer	Pat Crowell
Recording Secretary	Joanne D'Agata
Corresponding Secretary	Liz Hillman



THANK YOU

This year is our 25th Annual May Ball which was incorporated into the town's Bicentennial as The Bicentennial Ball. Proceeds will be donated to the West Side Community Center.

To each of you, The Derry Junior Woman's Club wishes to express thanks for your support and a special thank you to the advertisers and door prize donators.

THE DERRY JUNIOR WOMAN'S CLUB





JOHNNY CAKES

The name "johnny cake" goes far back into Colonial days, when a trip from one settlement to the next was really a "journey" — a full day's jaunt. Then the traveller's good wife would fashion little "journey cakes" of corn meal to fit into his knap-sack, so he could break his fast along the way. Over the years the name has been contracted into "johnny cake."

Sift together into a bowl

- 1 cup sifted flour
- $\frac{1}{4}$ cup sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda

Mix in

- 1 cup yellow corn meal

Make a well in center of dry ingredients and set aside.

Beat until thick

- 1 egg

Blend in

- 1 cup buttermilk or sour milk
- 2 tablespoons melted butter
- 2 tablespoons molasses

Add liquid mixture all at one time to dry ingredients. Beat until just smooth, being careful not to overmix. Turn batter into greased 8x8x2-inch pan.

Bake at 425 about 20 minutes. Serve hot with butter and maple syrup.





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Who remembers when there was a Band Stand
in a pine grove on Park Ave?





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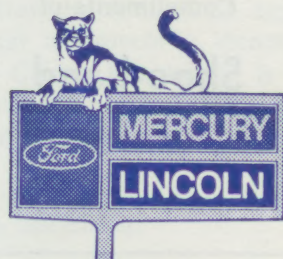
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*What year was the biggest "boom"
on the night before the fourth?*





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Where is "City Point"?





BOSTON CREAM PIE

New England homemakers created a good many of our beloved American cakes, back when recipes were "receipts", and called for "butter the size of an egg" and eggs by the dozen. The cake that is especially identified with New England is the Boston Cream Pie, which is no pie at all but a two-layer cake with a rich custard filling and a lacy topping of confectioners' sugar.

Bake your favorite 2 layer yellow cake recipe. While layers are cooling, prepare the filling.

For creamy vanilla filling:

Set out $1\frac{1}{2}$ cups cream

Scald 1 cup of the cream in top of double boiler; reserve remainder.

Meanwhile, sift together into a small saucepan

$\frac{1}{2}$ cup sugar

$2\frac{1}{2}$ tablespoons flour

$\frac{1}{4}$ teaspoon salt

Blend in the reserved cream; add slowly the scalded cream. Bring rapidly to a boil over direct heat, stirring gently and constantly; cook 3 minutes. Remove from heat. Combine cream mixtures and cook in top of double boiler 5 to 7 minutes stirring several times. Vigorously stir about 3 tablespoons of the hot mixture into 3 slightly beaten egg yolks; blend this into mixture in double boiler. Cook over simmering water another 3 minutes; remove from heat and blend in

1 tablespoon butter

2 teaspoons vanilla

After chilling, spread filling over bottom layer and cover with second layer. For a lacy design on cake top, sift confectioners' sugar over a lacy paper doily on top of cake then carefully remove doily.





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Who was the flying horseman on Beaver Lake ice?





"TO STEW BEEFE"

Cattle in colonial times were valued milk producers. They were slaughtered for meat only when they had outlived their usefulness. Thus the meat was tough, and moist cooking methods — such as stewing — were needed to tenderize them.

- 2 pounds stew meat, cut into 1 inch chunks
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 1 cup water
- 1 can strong beer or ale
- 3 large onions, chopped
- 2 slices day-old bread finely crumbled
- $\frac{1}{4}$ teaspoon each: savory, thyme and marjoram leaves
- 6 carrots, pared and diced

In Dutch oven or kettle, place meat, salt, pepper, water, beer, onions and bread crumbs. Bring to boiling. Cover. Simmer over low heat $1\frac{1}{2}$ hours, stirring occasionally.

Add seasonings and carrots. Cook until carrots are tender and sauce is slightly thickened.



SWEET POTATO & CRANBERRY CASSEROLE

- 5 sweet potatoes cooked and cooled
- grated rind of 1 orange
- $\frac{1}{2}$ cup of orange juice
- $\frac{1}{4}$ cup dark brown sugar
- pinch of salt
- 1 cup whole cranberries, cooked

Grease a shallow baking dish. Cut potatoes in half lengthwise and arrange on the bottom of greased dish. Combine the rind, juice and sugar with salt and pour over the potatoes. Pour the cranberries over the potatoes. Place in a 375 oven and bake for 30 minutes.





ELECTION DAY YEAST CAKE

About a century ago, Election Day in New England was a great event with its own food traditions. After a trip to the polls, large groups met to celebrate a rich yeast cake accompanied by a punch or eggnog. The traditional supper menu might also include homemade sausages, fried green apples, hot biscuits and blueberry conserve.

Grease bottom only of a 9-inch tube pan.

Scald and cool to lukewarm $\frac{1}{2}$ cup milk

Meanwhile soften 2 packages yeast in $\frac{1}{2}$ cup water; let stand 5 to 10 minutes.

Add the milk to softened yeast. Add gradually beating well after each addition $1\frac{1}{2}$ cups flour. Beat until mixture is smooth. Cover bowl with waxed paper and a clean towel and let rise in a warm place until very light and bubbly, about 45 minutes.

Sift together and set aside

$1\frac{3}{4}$ cups flour

1 teaspoon salt

$1\frac{1}{2}$ teaspoons cinnamon

$\frac{1}{2}$ teaspoon each: mace, nutmeg, cloves

Chop and set aside

1 cup pecans

$\frac{1}{2}$ cup citron

Cream $\frac{1}{2}$ cup butter until fluffy with $\frac{3}{4}$ cup sugar. Gradually add in thirds, 3 eggs beating thoroughly after each addition.

Blend in yeast mixture. Beating until smooth after each addition, gradually add dry ingredients. Add pecans and citron and mix well. Turn into pan. Cover with towel and let rise until pan is almost full, about 2 hours. Bake at 350° for 55 minutes.





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What was the original name of Park Ave?





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What radio sports-caster lived near MacGregor Park?





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*Where was the Fire Department
when Archibald and Eleanor
Stark's house burned?*





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*How many pounds did
Dr. Sylvanius Brown weigh?*





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INDIAN PUDDING

The name originated in early colonial days, when cornmeal was called "Indian Corn" to distinguish it from wheat, which the British knew simply as "corn."

- 3 cups milk
- 1/3 cup yellow cornmeal
- 1/4 cup dark molasses
- 1/4 cup sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ginger and cinnamon

Heat oven to 275. In large, heavy saucepan, heat milk until bubbles appear around edge of pan. Stir cornmeal and molasses slowly into milk. Cook about 10 minutes or until thickened, stirring constantly. Remove from heat. Mix in sugar, salt, ginger and cinnamon.

Pour mixture into buttered casserole and bake 2 hours. Serve warm topped with whipped cream.



CORN PUDDING

This recipe has been handed down in the family of General Daniel Morgan, a Revolutionary War hero.

- 2 cups fresh corn
- 3 eggs
- 1/4 cup flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons melted butter
- 2 cups light cream

Beat eggs vigorously, then stir in corn and a mixture of flour, salt and pepper. Add butter and cream. Pour into a buttered casserole, place in a pan of hot water, and bake in a 325° oven for 1 hour or until a knife tested in center comes out dry. Serves 6 to 8.





Courtesy of

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Keith Ballentyne, M.D.

Jeffrey B. Neilson, M.D.

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Tel. 432-2601



*When did the last successful
bear hunt take place
and whose gun felled the bear?*





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Derry, N. H.

*Who had the longest courtship on record in Nutfield
and how long was it?*





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*What fairy queen helped Hannah Dustin
escape from the Indians?*





DERRY BICENTENNIAL EVENTS - 1976



OUR COLONIAL MILITIA—Participating in various parades and events.

LIBERTY SCROLLS—To be delivered by N.H. Conestoga Wagon to Valley Forge.

BICENTENNIAL STORES—Ben Franklin, East Broadway; Hood Plaza Shopping Center.

MAY 28 - COLONIAL BALL—Sponsored by Derry Junior Woman's Club.

MAY 30—Memorial Day Tribute to those who served in the Revolution.

JULY 3, 4, 5—Patriotic Ceremonies, Arts and Craft show, Barbeque, Liberty Pole, Colonial games, Tours, Neighborhood Parties.

AUGUST 28—John Stark's birthday, Hand Tub Muster at Hood Plaza.

OCTOBER 10—Sunday, 2:00 P.M.—Parade, Floats, Prizes.



TOUR BOOKLET—Showing 83 sites including Robert Frost Home, Taylor Mill, Fire Museum, D.A.R. House. Follow the signs.



*Answers and explanations to the various questions
can be found in next week's DERRY NEWS*





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